

BLUE
ROOM
MENU

CHARCOAL
STEAK HOUSE

"Home of Charcoaled Sizzling Steaks"

2221-23 FOURTH AVENUE, NO.

BIRMINGHAM, ALABAMA

Frank Bond Merrill, *Prop.*

Phone 7-8939



APPETIZERS

Tomato Juice	.10	Celery and Olives	.30	Fruit Cocktail	.25
Pineapple Juice	.10	Stuffed Celery	.35	Shrimp Cocktail	.30-.40
Orange Juice	.10	Sweet Pickle	.15	Oyster Cocktail	.35
Grapefruit Juice	.10	Dill Pickle	.15	Radishes and Onions	.25

SOUPS

Home-Made Vegetable	.20	Heinz Assorted	.20	Chili Con Carne	.20
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OYSTERS IN SEASON

Raw on Half Shell (½ doz.)	.35	Fried Plain (½ doz.)	.45
Stewed in Milk (½ doz.)	.40	Fried in Butter (½ doz.)	.50
Stewed in Cream (½ doz.)	.55	Broiled on Toast (½ doz.)	.50

EGGS

Broiled or Fried	.25	Ham and Eggs or Bacon and Eggs	.45	Sausage	
Shirred	.30	Tennessee Ham, Eggs, Red Gravy	.70	and Eggs	
On Toast	.30	Fresh Brains and Scrambled Eggs	.50		.50

OMELETTES

Plain	.30	Cheese	.45	Ham	.50
Tomato	.45	Spanish	.60	Mushroom	.50

POTATOES

French Fried	.20	Lyonnais	.25	Au Gratin	.25
Shoestring	.20	Hash Brown	.20	Creamed	.15
Cottage Fried	.25	O'Brian	.25	Waffled	.30

COLD SPECIALS

Assorted Cold Plate, Potato Salad	.50
Combination Cold Meats, Plate	.60
Extra Fancy Sardines, Potato Salad	.50
Stuffed Tomato with Salad	.30
Sliced Chicken Breast, Tomatoes	.70
Baked Sugar Cured Ham, Potato Salad	.50

SALADS

Combination	.30	Shrimp	.45	Salmon	.40
Potato	.20	Fruit	.25	Tuna	.45
Lettuce	.20	Chicken	.40	Tomato	.20
Head Lettuce with Roquefort Cheese				.35	

MISCELLANEOUS

Broiled Calf Liver	.65	Pork Sausage, Potatoes	.45
Liver with Bacon or Onions	.65	Fried Chicken Livers	.65
Broiled Bacon (6)	.35	Beef Stew with Vegetables	.30
Broiled Ham	.65	Fresh Shrimp Fried in Butter	.50
Tennessee Ham	.75	Barbecued Pork or Beef	.45

SANDWICHES

Club	.45	Lettuce and Tomato	.15
Sliced Baked Chicken	.35	Cheeseburger	.20
Chicken Salad	.20	Ham and Cheese	.25
Hot Roast Pork	.30	Western	.30
Hot Roast Beef	.30	Denver	.30
Steak	.30	Goose Liver	.15
Fried Ham	.25	Barbecued Beef or Pork	.20
Cold Ham	.20	Sardine	.25
Ham and Egg	.25	Pork Chop	.25
Bacon and Tomato	.20	Fried Fish	.30
Swiss or American Cheese	.15	Oyster	.25
Hamburger	.15	Egg	.20
	Creamed Cheese and Olive	.25	

STEAKS

All meats are inspected by the Government, yet as you must know there are several grades of meat. . . . The following steaks are cut from the choicest beef loins, selected and stamped by the Government. . . . It is our guarantee that no better beef can be had anywhere in the world.

Special Charcoaled Steak Dinner \$1.00

Choice—Shrimp or Fruit Cocktail, Filet Mignon, French Fried
Potatoes, Tomatoes, Two Vegetables,
~~Drink, Dessert~~

K. C. Sirloin	1.00
Broiled Beef Tenderloin, Mushroom Sauce, Sizzling	1.25
Merrill Special Sirloin	1.50
Kansas '1.25' Special T-Bone	1.25
Choice Western Sirloin	1.50
Steak House Special T-Bone	1.50
Blue Room Special Sirloin	1.75
Kansas City T-Bone	1.75
Special Kansas City Sirloin	1.85
Blue Room Special T-Bone	1.90
Choice K. C. Sirloin 2.00—for 2	3.75
Chef's Special T-Bone (Extra Thick Cut)	2.25
Any of above smothered in onions .15	
French Fried Onions .20	Smothered in Mushroom .25

CHOPS - CUTLETS - STEAKS

Pork Chops (2)	.65	Grilled Lamb Chops	.60
Veal Chops	.45	Breaded Veal Cutlets	.50
Hamburger Steak	.50		

POULTRY

Fried Half Chicken	.75 ^{.85}	Roast Young Turkey	.70
Half Broiled Chicken	.75	Baked Ham and Dressing	.60
Fried Half Chicken, Country Style	.85 ^{.85}	Chicken a la King	.55

ROASTS

Roast Pork, Candid Yams	.60 ^{.60}	Roast Leg of Young Veal	.45
Roast Beef, Creamed Potatoes	.60 ^{.60}	Roast Prime Ribs of Beef	.50
Roast Long Island Duckling	---	Roast Spring Lamb	.60

FISH - SEA FOOD

Broiled Red Snapper	.60	Fried Gulf Shrimp	.50
Fried Tenderloin Trout	.50	Shrimp a la Creole	.65
Broiled Spanish Mackerel	.50	Filet of Trout	.55

Not responsible for articles lost or stolen unless checked with management

Griddle Cakes
Pan Pork Sausage
Maple Syrup or Honey
~~Coffee~~

45c

Hamburger Steak
Smothered with Onions
Potatoes
~~Drink~~

55c

Creole Dinner
Crisp Celery New Orleans Gumbo
Shrimp Creole with Rice
Two Vegetables, Salad
~~Drink~~

65c

Tenderloin Trout
Tartar Sauce French Fried
Butter, Bread
~~Drink~~

55c

Special Dinner
Pickles Salad
Half Fried Chicken, Southern Style
Fried Potatoes, Two Vegetables
Honey, Butter, Bread
~~Drink~~, Dessert

~~85c~~

1 00

Shrimp Cocktail or Tomato Juice or
Fruit Cocktail or Soup
Breaded Veal Cutlets
Two Vegetables Cold Slaw
~~Drink~~, Ice Cream

85c

DINNERS

85c

~~everydays~~

Shrimp Cocktail or
Tomato Juice or Fruit Cocktail or Soup
One Meat . . . Two Vegetables . . . Cole Slaw
Drink . . . ~~Ice Cream~~

MEATS

Fried Chicken, Home Style
Chop Sirloin of Steak with Mushrooms
Two Broiled Pork Chops with French Fried
Baked Sugar Cured Ham, Potato Salad

65c

Shrimp Cocktail or
Tomato Juice or Fruit Cocktail or Soup
One Meat . . . Two Vegetables . . . Cole Slaw
Drink . . . ~~Ice Cream~~

MEATS

Veal Chops
American Pot Roast, Natural Gravy
Fresh Tongue with Hollandaise Sauce
Creamed Ham Omelet

50c

~~Fresh Vegetable Soup~~
One Meat . . . Two Vegetables . . . Cole Slaw
Drink . . . ~~Dessert~~

MEATS

Creamed Chicken on Toast
Ground Beef Steak
Tomato Stuffed with Chicken Sauce
Fried Trout in Corn Meal

35c

One Meat . . . Two Vegetables . . . Cole Slaw
~~Coffee or Tea~~

MEATS

Baked Brains & Eggs
Cold Meat, Potato Salad
American Beef Stew

Today's Vegetables

~~Turnip Green~~

Buttered Carrots

~~Fung Beans~~

Candied Yams

Green Beans

~~Potatoes & Cheese~~

FRIED CHICKEN.....85¢

FRIED OYSTERS.....45¢

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